



CATERING WORKS

Seasonal Menu - Summer

Breakfast

Egg, Pepper Bacon, Cheddar & Onion Bialy

Traditional Polish bialy is a chewy yeast roll, similar to bagel but not boiled, with aged cheddar, onion, scrambled eggs, and peppered bacon. Served warm and accompanied by breakfast fruit platter.

6.95

"Have you ever wondered what would happen if you didn't boil a bagel before baking it? Have you ever wondered why bagels have a hole in the middle instead of more bagel? Have you ever wished that bagels contained more onions, were slightly more tender and weren't the size of manhole covers? Guys, this unicorn exists and it's called a Bialy."

-Huffington Post

Mixed Berry and Fruit Smoothie Bowl

Greek Yogurt blended with berries, and a top your own with shredded coconut, our house made granola, strawberries, blueberries, mango, kiwi or seasonal fruit

7.95

Quinoa, Oat, Blueberry and Hazelnut Bowl

Healthy breakfast of cooked oats, quinoa, maple syrup, yogurt, toasted hazelnuts, lemon and blueberries. Served chilled.

9.25

Summer Vegetable Frittata

Garden fresh vegetables to include: potato, zucchini, onions, peppers, and spinach, baked with farm fresh eggs and grated cheese (gf). Served with choice of breakfast meat and fresh fruit.

7.95

Lunch & Entrees

Burger Bar

Choice of beef burger, turkey burger or black bean. Lettuce, tomato, cheese, pickles, ketchup, mustard, sriacha, relish, and red onions. Choice of summer side salad.

12.95

Chicken Tikka Masala

Classic Indian dish, chicken marinated in yogurt and spices in a tomato cream-almond sauce. (gf) Served with Basmati and lentil pilaf, steamed green beans, mixed green salad, warm Naan.

14.95

Grilled Chicken Sandwiches & Burgers

Choice of grilled chicken breast, house burger or vegetarian burger with all the fixings. Summer salad choice and sweet potato fries.

15.95

Grilled Chicken with Peach BBQ Sauce

Boneless breast of chicken with Summer peaches. Choice of summer salad, biscuits and butter, dessert, and iced tea.

13.95

Peach Salad with Basil Chicken, Pecans, Feta

Grilled Basil Chicken breast, salad greens, peaches, corn, red onion, toasted pecans, and Feta on a bed of mixed greens with a White Balsamic and Honey vinaigrette. (gf) Summer salad, rolls and butter.

13.95

Pork Ribs with Ancho Chile Sauce

Boneless country pork ribs slathered with a sweet and spicy ancho chile sauce. Oven roasted new potatoes, creamy slaw, watermelon, cornbread, and seasonal dessert.

13.95

Roast Beef Bialy Sandwich

Roast Beef Bialy with Aged Cheddar and Onions, horseradish sauce (served warm). Choice of chips or pretzels, Summer salad.

12.00

Summer BBQ Buffet

BBQ beef brisket, grilled chicken breast with peach salsa, boneless country pork ribs with bbq sauce, oven roasted new potatoes, slaw, baked beans, Summer salad, cornbread and biscuits, dessert, tea and lemonade. Minimum order 30 guests.

24.95

Summer Sandwiches

Italian Hoagie On Bianco roll -102 Sandwich

Summer Rotisserie chicken, apricot mustard bbq onions on brioche roll. 101 Sandwich

Roast Beef Bialy with Aged Cheddar and Onions, horseradish sauce (served warm).

Summer Vegetable and Chicken Pasta

Penne pasta, boneless breast of chicken, grilled, summer veggies, vegetable stock with Asiago and toasted almonds. Choice of Summer salad

13.95



Side Dishes

Summer Salads

Included in packages where stated or purchase a la carte

Sea Shell Broccoli Pasta

Tomato and Watermelon

Quinoa Black Bean and Corn

Corn and Blueberry

Creamy Cucumber

Sour Cream, Cheddar and Bacon Potato Salad

Mixed greens with peaches

Watermelon and Arugula

Meatless Mondays

Ahi Pink Peppercorn Crusted Tuna Salad

Pink Peppercorn and Black Sesame crusted Ahi tuna seared on cucumber, radish, greens. Spicy ginger dressing (gf). Summer salad, rolls and butter.

19.95

Mixed Greens with Peaches

Summer Peaches, Chevre, Almonds, Tomatoes. Passionfruit Vinaigrette.

4.95

Watermelon & Arugula Salad

Arugula, Currants, Watermelon, Feta and Pinenuts served with our housemade Raspberry Vinaigrette dressing.

4.95

Desserts

Included in packages where stated or purchase a la carte

Almond Kiss Cookie (gf)

Chewy almond cookie (gf)

2.00

Coca Cola Cake Squares

A moist delicious classic summer chocolate cake made with coca cola and chocolate icing.

2.25

Fluffernutter Bar

Peanut butter cookie base, marshmallow fluff center with salted peanuts

2.00

Orange Dreamsicle Cupcake

Yellow cupcake with orange curd, two-tone orange and white buttercream

3.00

Pink Lemonade Cheesecake Bars

Summer berries, lemonade cheesecake base.

2.25

Global Culinary Adventures

How about a FOODCATION?

Yes! Bon Appetit from the corners of the globe - Buon appetito!, Kuidore, Kalí óreksi! A cultural oasis of flavors are waiting for you at the 2017 Culinary Adventures Global Dining Series! Enjoy full course dinners with optional wine and cocktail pairings, at our new venue The Laurelbrook

Your passport is waiting!

TICKETS

www.thelaurelbrook.com



Aesop's Table Mediterranean
Theme Dinner June 1st 6:30 pm



Orient Express - Exotic flavors of Asia
Theme Dinner August 3rd 6:30 pm



Mangia Bene! Eat Well Italian
Dinner September 7th 6:30 pm



A Night in Paris French Theme
Dinner November 2nd 6:30 pm

Corporate Meetings

Looking for the perfect location to host your next training session or meeting?

Catering Works On-Premise Venue THE LAURELBROOK is a perfect spot for:

*Strategy meeting with lunch

DOWNLOAD DETAILS SHEET

www.cateringworks.com/cwvenue



What's in Bloom?

We are excited to announce our BLOOM WORKS floral division is expanding

Our new BLOOM WORKS location will be right next door at 2323 Laurelbrook Street.

Beautiful blooms for any occasion

919-602-7783

www.bloomworksnc.com

